FOOD ALLERGIES





A food allergy is when the body reacts strangely to certain foods.

The symptoms of a food allergy are usually mild, but they can

also be very serious.



Allergens There are 14 main Allergens:

- Celery
- Cereals containing gluten (such as barley and oats)
- Crustaceans (such as prawn, crab and lobster)
- Eggs
- Fish
- Lupin
- Milk

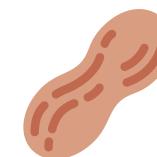




· Molluscs (such as mussels and

oysters)

- Mustard
- Peanuts



- Sesame
- Soybeans
- Sulphur dioxide
- Sulphites



Crustaceans















Dealing with Allergens at college

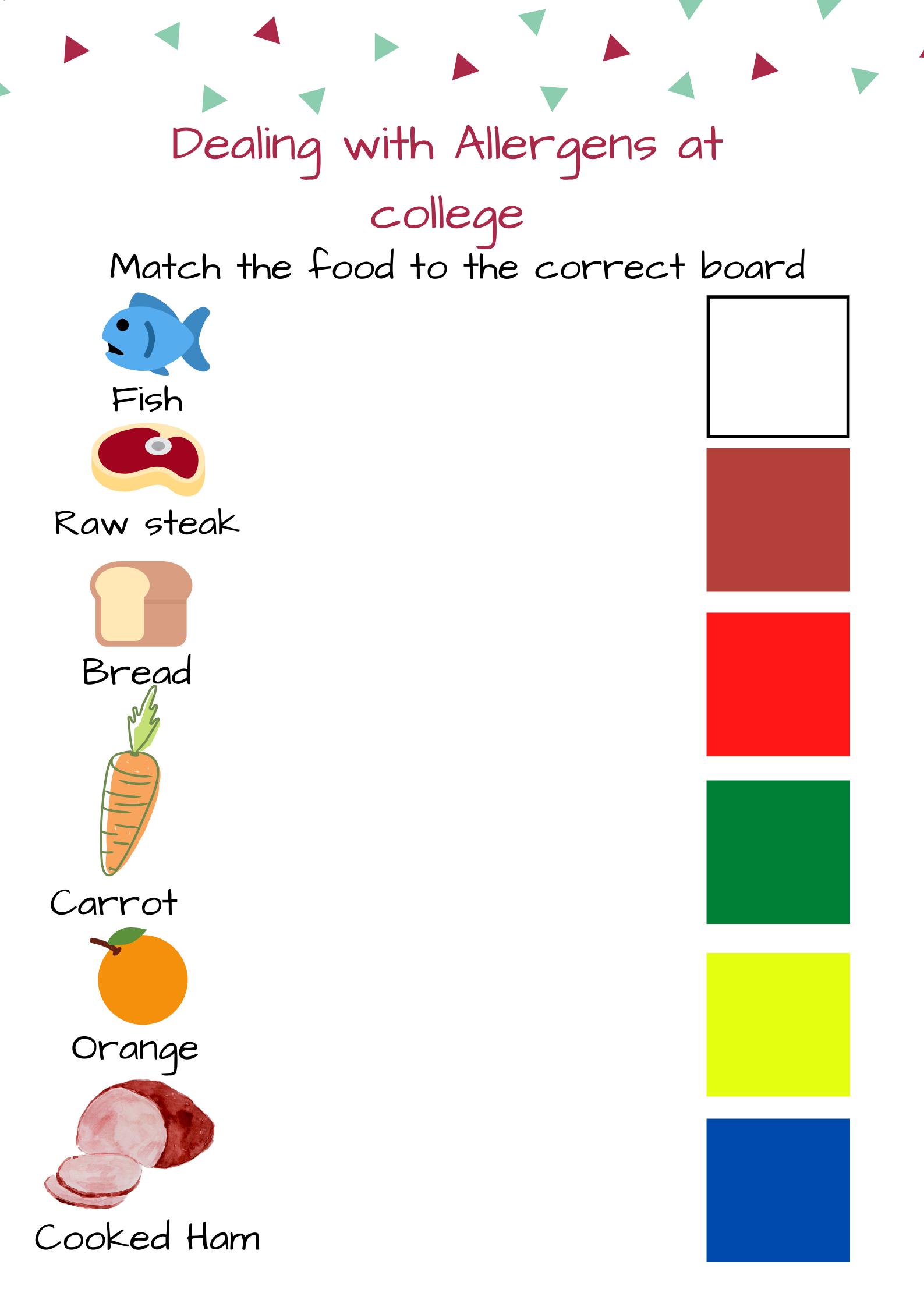
Once you've finished cooking your food, what must you write on the label?

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Why do we use different coloured boards for different foods?

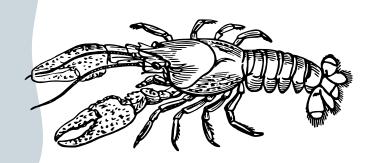
If a customer asks you if a meal contains allergens and you don't know, what should you do?

a) Guess b) Ask the cooks c) Ask the customer to leave



Why is it important that we know about Food Allergies?

Allergens can make people very ill and could kill them



It's our responsibility

to make sure we know what's in the food we make

It's our responsibility to label our food so people don't become ill

